

This document provides a brief overview of the SFS Plans. It is intended to be an easy to use reference for responders at all levels. Please see the websites and documents of the individual projects for more information.

Goals of an FAD Response

There are three goals of an FAD response: (1) detect, control, and contain the FAD as quickly as possible; (2) eradicate the FAD using strategies that seek to **protect public health and the environment, and to stabilize animal agriculture, the food supply, and the economy**; and (3) provide science- and risk-based approaches and systems to **facilitate continuity of business** for non-infected animals and non-contaminated animal products.

Continuity of Business

Continuity of business is the management of non-infected premises, animals, and non-contaminated animal products in the event of an FAD outbreak. Continuity of business provides science- and risk-based approaches and systems as a critical activity in any FAD response. This helps agriculture and food industries maintain typical business, or return to business during a response, while the risk of disease spread is effectively managed.

Goals of the Secure Food Supply Projects

- ◆ Avoid interruptions in animal/animal product movement to commercial processing from farms with no evidence of infection during an FAD outbreak;
- ◆ Provide a continuous supply of safe and wholesome food to consumers; and
- ◆ Maintain business continuity for producers, transporters, and food processors through response planning.

Developing the Plans

There are several common elements important to a continuity of business plan or procedure that are adapted to the unique disease agent, industry, and/or commodity in question:

- ◆ *Risk assessments*: for determining the transmission risk of product movement.
- ◆ *Surveillance requirements*: such as sampling frequency, population sampled, and duration of sampling.
- ◆ *Biosecurity guidance*: appropriate precautions, personal protective equipment, and steps for fomites and equipment used before, during, and after movement of animals or commodities.
- ◆ *Cleaning and disinfection procedures*: requirements for fomites and equipment, including information on appropriate disinfectants.
- ◆ *Epidemiological and premises information*: movement to and from premises, number of animals, species, age, and geographic location on premises.
- ◆ *Permitting guidance*: movement requirements for commodities, including options if applicable.
- ◆ *Information management*: effective, scalable, and flexible information systems that facilitate situation awareness and data sharing among all partners in a continuity of business plan.

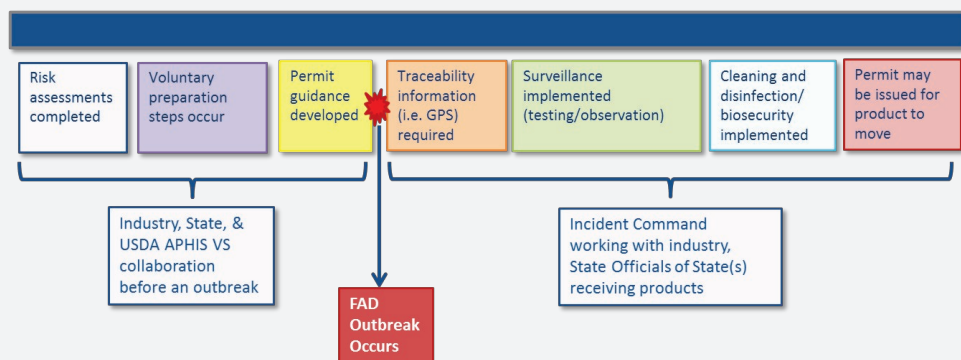
Collaboration & Partners

The SFS Plans are a collaborative effort between public, private, and academic partners: the USDA, Animal and Plant Health Inspection Service (APHIS), Veterinary Services (VS); the Center for Food Security and Public Health at Iowa State University; the Center for Animal Health and Food Safety at the University of Minnesota; the University of California at Davis; the National Center for Foreign Animal and Zoonotic Disease Defense; industry partners; and other federal and state government personnel.

Development Process and Progress

Often the first step in the development process is the formation of working groups that specifically discuss and formulate the common elements previously discussed for each of the SFS Plans. Once the proactive risk assessments and other key components are drafted, all partners discuss the elements through regularly scheduled conference calls, adding their unique input and further tailoring the plans to best suit the needs of all parties involved.

How the Secure Food Supply Plans Work





The *Secure Milk Supply (SMS) Plan* is working on continuity of business in the dairy industry during a potential foot-and-mouth disease (FMD) outbreak,

developing processes and procedures for getting raw milk to market from farms within an FMD Control Area.

Plan Components and Progress

- ◆ **Biosecurity**—developing performance standards for dairy premises, milk haulers, and processing plants.
- ◆ **Cleaning and Disinfection (C&D)**—considering Environmental Protection Agency approved disinfectants that would suit the unique needs of the dairy industry and drafting procedures for C&D requirements.
- ◆ **Movement Plans**—drafting recommendations for planning and coordination prior to an outbreak that would support rapid permitting during an outbreak.
- ◆ **Risk Assessment**—a draft has been completed (September, 2012).

State/Regional SMS Projects

Several States and regions are working on plans of their own. Regional planning is important because the United States is not homogeneous; each region has its own challenges, processes and authorities that must be considered if continuity of business is going to be successful. The following are engaged in their own planning: CA, CO, Mid-Atlantic States (DE, MD, NC, SC, TN, VA, WV), New England (CT, MA, ME, NH, RI, VT), NY/PA/NJ, Pacific NW (ID, OR, WA), and WI.

Visit www.securemilksupply.org for more information.

The *Secure Egg Supply (SES) Plan* was the first plan funded through



USDA APHIS VS beginning in 2007. This public-private-academic partnership has resulted in the drafting of a plan that employs comprehensive risk assessments to provide permitting guidance for multiple types of eggs and egg products.

How the SES Plan Works

The *SES Plan* is based on current research and practice in fields including virology, flock husbandry, epidemiology, and risk-assessment. The *SES Plan* uses science- and risk-based preparedness and response components to provide guidance on permitting the movement of egg industry products from a Control Area during an highly pathogenic avian influenza (HPAI) outbreak. Simultaneously, these recommendations effectively manage the risk of HPAI transmission to naïve premises. This plan provides a high degree of confidence that egg industry products moved into market channels do not contain live HPAI virus.

Plan Components and Progress

Besides the risk assessments and permitting guidance there are other components of the plan: surveillance guidelines, cleaning and disinfection guidelines, an epidemiological questionnaire, biosecurity measures, and voluntary pre-outbreak measures that would expedite continuity of business in the event of an HPAI outbreak.

Visit www.secureeggssupply.com for more information.



The *Secure Pork Supply Plan* is developing

procedures that producers, processors, and government agencies agree are feasible to allow for the safe movement of pigs from farms in an FAD Control Area as long as they have no evidence of disease.

Maintaining business continuity is critical for food security and animal health/welfare to provide a safe supply of pork for consumers. Seven working groups made up of industry, State, Federal, and academic partners are addressing biosecurity, surveillance, data management, compartmentalization, tomorrow's FAD response, risk assessments, and communication for FMD, classical swine fever, African swine fever, and swine vesicular disease.

Visit www.cfsph.iastate.edu/secure-food-supply/pork-supply.php for more information.

The *Secure Broiler Supply (SBS) Plan* provides guidance for moving hatching eggs and broiler industry products within, out of, and into an HPAI Control Area. Like the other SFS Plans, the *SBS Plan* includes surveillance guidelines (including diagnostics, mortality production parameters, and sampling), risk assessments, biosecurity measures, and permit guidance. Product-specific guidance is provided for hatching eggs, day-old chicks, broilers to market, and other broiler industry products.

The *SBS Plan* is a collaborative effort between the University of Minnesota Center for Animal Health and Food Safety, Association of Veterinarians in Broiler Production, USDA APHIS VS, and State Animal Health Officials.



The *Secure Turkey Supply Plan* is being developed to

- ◆ minimize the exposure and transmission of HPAI during an outbreak, and
- ◆ give consumers a high degree of confidence that turkeys available for consumption are free of HPAI virus.

Thus far, a committee has been created comprised of industry experts and other stakeholders. The committee has created a biosecurity checklist based on industry plans and an epidemiological questionnaire. A final draft plan has been completed with input from stakeholders, Federal and State authorities, and academic partners.

Visit www.cfsph.iastate.edu/Secure-Food-Supply/turkey-supply.php for more information.